



PEREGRINE RIDGE

2013 Peregrine Ridge Limited Release Heathcote Shiraz

Region: Heathcote, Victoria

Winemakers: Graeme Quigley & Sue Kerrison

Background: Our "Limited Release" is a single vineyard, barrel selected wine based on the use of French oak barrels. Small parcels of fruit were carefully selected during the winemaking process and matched to barrel at the press. The 2013 was matured in 86% new and 10% second use barrels for 22 months prior to bottling. The aim of the wine is to showcase what can be achieved with our unique terroir on the east side of the Mt Camel Range 25km north of Heathcote. The grapes were hand picked over 23 days from 16 March to 7 April, at the optimum ripeness for each block. All fruit was small batch fermented for between 11 and 22 days and then immediately pressed via basket press to barrel.

Vintage conditions: 2013 was a warm season that followed a cool, wet spring. Vine growth was moderately vigorous throughout the vineyard. Summer was generally warm to hot and relatively dry throughout the ripening season. This produced small, concentrated berries with rich plum fruit flavours. These growing conditions have produced an intense wine with spicy, rich fruit character and high natural acidity.

Colour: Dense ruby, with a garnet hue.

Nose: Blackberries and dark cherries, supported by soft cedar and cloves.

Palate: Intense, ripe blackberries and spice dominate the palate. The front palate provides a spicy introduction to a long and persistent after palate, supported by dark cherries, dark plums and silky tannins. Superbly integrated French oak provides the length and persistence that is the hallmark of this wine style. This is a fine and elegant, medium to full bodied wine.

Alc/Vol: 16.2%v/v

Bottled under screw cap and cork

Packed in 12x750ml & 6x750ml cartons



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